

Cherry Cinnamon Gelatin

Makes: 48 Servings

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Ingredients	Weight	Measure
Sweet cherries in syrup	7 pounds	1 No. 10 can
Water		2 quarts
Cinnamon sticks		4
Granulated sugar	1/2 pound	1 1/8 cups
Unflavored gelatin	2 1/2 ounces	8 tablespoon:
Cold water		2 cups

Directions

1. Drain cherries, reserving syrup. In a large saucepan,

combine syrup (about 1 ½ quarts), 2 quarts water, and cinnamon sticks. Heat to boiling; reduce heat. Add sugar and cherries. Stir well; simmer 10 minutes.

2. Meanwhile, sprinkle gelatin over 2 cups cold water; let stand 10 minutes. Stir softened gelatin into cherry mixture; stir until gelatin is dissolved.

3. Pour cherry mixture into a 20 x 12 x 2-inch pan. Remove cinnamon sticks. Refrigerate until thickened. Cut 6 x 8. If desired, frost with whipped cream cheese and chopped toasted almonds.

Notes

Additional Tips

Note: 4 pounds frozen dark sweet cherries, thawed and drained, and 3 1/2 quarts cherry juice blend can be substituted for the canned cherries in heavy syrup and 2 quarts water.

Source: Cherry Marketing Institute